

JJ

caterers



**JJ Caterers Company Brochure**

[www.jjcaterers.co.uk](http://www.jjcaterers.co.uk)

**Namaste, Satsriakal and Salam e Lekum! Welcome to the World of JJ's Finest Indian Cuisine.**

At JJ's Catering, we pride our self on the most authentic and client specific foods available. You are who matters most and our aim is to give you a service that will be remembered by you and your guests, for an unforgettable experience in the art of fine dining.

We have a vast knowledge and style of cooking to suit even the most discerning of clients. Our award winning chefs from all over India, are brought here to provide you with the highest standards of cuisine and style.

We are a family run business and passionately, believe in customer satisfaction to the highest level; whether it is a small event in a school hall, or a major event in the most prestigious locations, from engagements, weddings through to birthday parties or just inviting guests around and want to impress. Then we will deliver at the most cost effective prices to suit all budgets.



### **Corporate Services**

Corporate packages are available on request. We provide banquets, buffets and a full round of varying starters catered for your specific requirements.

We currently have a portfolio of investment banks and companies who we provide catering for.

Make your life simple and let us do the hard work!



## Additional Services

### Mehndi

We provide a well renowned, makeup artist to the bride or groom's family for the mehndi.



### Drinks

We specialise in providing all types of spirits, champagnes, beer and soft drink beverages.



### Tarrot Card Readings

We can on request, offer tarot card readings and astrology for the ladies sangeets mehndi.



### Fondus

We can supply delicious chocolate and champagne fondu fountains.



### Childrens Amusements

We also provide jumping castles and children roundabouts and rides. If interested, we can provide information on request.



### Other Popular Services

Usually supplied on request is Decorating, Tent Hire and Djs and ice sculptures.



Please ask us for anything else that you may require, that you do not see here.

## Menu

### Starters (Meat)

**Tandoori Chicken** - Tender chicken, marinated in natural yoghurts and spices, accompanied by fresh salad.

**Chicken Tikka** - Diced chicken, marinated in fresh ground spices, accompanied by fresh salad.

**Chicken Pakora** - Chicken deep fried in gram flour coating and spices.

**Jeera Chicken** - Chicken cooked with cumin seeds and a fusion of other spices.

**Chicken Wings** - Wings cooked in a tandoori sauce.

**Sheekh Kebabs** - Lamb minced with onions, special herbs and spices, skewered and barbequed.

**Boti Lamb Kebab** - Very tender lamb marinated with spices.

**Shami Kebab** - Minced lamb and lentils with onions and mild spices.

**Lamb Chops** - Lamb marinated in herbs and spices with fresh papaya and cooked in a light curry sauce.

**Fish Pakora** - Fish deeply fried in gram flour coating fused with a range of other spices.

**Meat Samosa** - Chicken or Lamb in a triangular pastry with spices.



### Starters (Vegetarian)

**Papri Chaat** - Savouries made from gram flour, topped in a delicious tamarind sauce, with yoghurt and coriander.

**Pani Puri** - Round flour balls, filled with chickpeas and yoghurt and tamarind sauce.

**Vegetable Samosa** - Triangular pastry stuffed with vegetables and spices.

**Mixed Veg Pakora** - Mixed vegetables cooked in gram flour batter with herbs and spices.

**Gobi Pakora** - Cauliflower cutlets cooked in gram flour batter with herbs and spices.

**Chilli Paneer** - Diced cottage cheese, marinated in fresh green chillies and peppers.

**Paneer Tikka** - Diced cottage cheese, blended with yoghurt and various spices, cooked slowly in the oven.

**Paneer Pakora** - Cottage cheese with spices, coated and fried in a gram flour paste.

**Vegetable Spring Roll** - Fried pastry, with vegetable stuffing, served with a tamarind sauce or mango chutney.

**Alu Tikki** - Potato pastry served with chickpeas, topped with tangy sour sauce and garnished onions.

**Vegetable Shammi Kebab** - Grinded mixed vegetables, made into kebabs and then slowly cooked in the oven.

**Mogo Chips** - Fried mogo served with a tangy, tamarind sauce.

**Kachori** - Round pastries, stuffed with either peas or lentils in spices.

**Dokra** - Made from rice, gram flour and yoghurt. Steamed, diced and served with a delicious mint and tamarind sauce.



## Menu

### Main Courses (Lamb Dishes)

**Lamb Curry** - Diced lamb cooked with tomato and onion and green peppers, in spices.

**Keema Muttar** - Minced lamb cooked in medium spices with peas.

**Karahi Gosht** - Medium hot diced lamb cooked in spices and tossed dry in iron karahi.

**Lamb Rogan Dosh** - Medium hot lamb cooked with tomatoes, onions, green peppers and served in spicy sauce.

**Lamb Do Piazza** - Pieces of lamb cooked in special herbs and spices with fried onions.

**Lamb Korma** - Diced lamb, floured with dried nuts and cooked in fresh cream sauce.

**Saag Meat** - Lamb cooked with fresh spinach and in medium spices.

**Daal Gosht** - Lamb cooked with lentils.

**Bhuna Gosht** - Lamb cooked in onions, tomatoes, capsicum and special spices.

**Lamb Tikka Masala** - Very tender diced lamb, marinated with mild spices, complimented by fresh salad.

**Lamb Madras** - Strongly spiced lamb, cooked in a very hot sauce.

**Pudina Gosht** - Lamb marinated in fresh mint, cooked with herbs and spices.



### Main Courses (Chicken Dishes)

**Chicken Curry** - Chicken cooked with tomato and onion spices.

**Karahi Chicken** - Medium hot chicken, cooked with spices tossed in an iron karahi.

**Chicken Korma** - Diced chicken, flavoured with nuts and cooked in a cream sauce.

**Mughali Chicken** - Chicken cooked with eggs, nuts and fresh tomatoes and cream.

**Chicken Saag** - Chicken cooked in fresh spinach, medium spiced.

**Chicken Rogan Josh** - Chicken cooked with tomatoes, onions, green peppers and served in a spicy sauce.

**Chicken Jalfrezi** - Chicken marinated in vinegar, fresh lemon cooked with capsicums onions and tomatoes.

**Chicken Do Piazza** - Chicken cooked in special herbs, spices, with capsicums and onion ringlets.

**Chicken Tikka Masala** - Chicken pieces, cooked in a tomato sauce, with cream, nuts and oriental spices.

**Butter Chicken** - Tandoori chicken cooked in tomato sauce, with cream.

**Chilli Chicken** - Masala chicken, cooked in a very strong spicy sauce.

**Chicken Daal** - Chicken cooked in lentils with mild spices.

**Methi Murga** - Succulent pieces of chicken, cooked with fresh fenugreek seeds.

**Garlic Chicken** - Pieces of chicken cooked with garlic in spicy sauce.

**Anari Murga** - Pomegranate flavoured chicken cooked in a spicy sauce.



## Menu

### Main Courses (Fish Curries)

**Fish Curry** - Pieces of cod, cooked slowly in tomato and herbs.

**Fish and spinach curry** - Fresh pieces of cod and spinach cooked in herbs and spices.

**Fish and Lentils** - A beautiful combination of fish and lentils in a variety of herbs, cooked slowly.

**Fish Korma** - Fish cooked in a fresh cream and herbs sauce.

**Kashmiri Fish** - Fish cooked in a oven with herbs, and fruits and nuts.

**Prawn Curry** - Prawns cooked slowly in tomato and herbs.

**Prawn Korma** - Prawns cooked in a fresh cream sauce and herbs.

**Prawn Bhuna** - Prawns marinated in spices and then cooked with diced peppers.

**Prawn Masala** - Prawns cooked in a creamy, spicy sauce. Quite Hot.

**Salmon Curry** - Salmon cooked slowly in tomato and herbs.

**Crab Curry** - Freshly picked crab, cooked with tomatoes, spices and cream.



### Main Courses (Vegetarian Dishes)

**Mixed Vegetable** - Assorted fresh vegetables cooked in medium spiced herbs.

**Alu Gobi** - Fresh cauliflower and sautéed potatoes, cooked in medium spices.

**Mushroom Mutter** - Mushrooms cooked in tomatoes, capsicums and onion spices.

**Aloo Bhangam Masala** - Fresh aubergines, cooked in medium spices.

**Bhagan ka Bhartha** - Roasted aubergine in the tandoor, blended with chopped onions, ginger & other spices.

**Jeera Aloo** - Potatoes cooked in cumin seeds, tomatoes, capsicum in special mild spices.

**Bombay Aloo** - A delicious potato curry in a tomato and spicy sauce.

**Palak Paneer** - Freshly made cottage cheese in mild spicy herbs and greens.

**Matter Paneer** - Freshly made cottage cheese, cooked with spinach and peas in a spicy sauce.

**Shahi Paneer** - Cottage cheese cooked in special spices with a touch of butter, nuts and cream.

**Channa Paneer** - Chick peas and cottage cheese cooked in a curry sauce.

**Navratan Korma** - Mixed vegetable balls cooked in a special, spicy gravy with nuts and cream.

**Bhindi Bhaji** - Fresh okra cooked with herbs and spices.

**Tinda Masala** - Punjabi baby pumpkin cooked in fresh herbs and spices.

**Vegetable Korma** - Delicious vegetables cooked in a creamy sauce, garnished with nuts and coriander.

**Saag Sarson** - Fresh spinach cooked in special oriental spices with tomatoes, capsicums and onions.

**Saag Paneer** - Fresh spinach cooked with spices and cottage cheese.

**Daal Makhani** - Urid and Red Kidney Beans cooked with cream and butter.

**Tarka Daal** - Lentils cooked in spices and herbs.

**Alu Methi** - A dry curry made of potatoes and fenugreek seeds.

**Kadhi** - A yoghurt curry either made Punjabi or Gujrati style, with pieces of pakora or fried lentils.

## Menu

### Desserts (Yoghurts)

**Alu Raita** - Cultured yoghurt with fresh potatoes.

**Cucumber Raita** - Cultured yoghurt with fresh cucumbers.

**Onion Raita** - Cultured yoghurt with fresh Onions.

**Bhundi Raita** - Savoury gram flower pieces added to the yoghurt.

**Dahi Bhalla** - Yoghurt with lentils balls.



### Desserts (General)

**Gajjar ka Halwa with Vanilla Ice Cream** - Sweet carrot dish with ice cream.

**Ras Malai** - A sweet milk dish, with cardamon and pistachio.

**Moong Halva** - A lentil sweet dish.

**Gulab Jaman** - A traditional sweet fried semolina dish, bathed in syrup.

**Ice Creams** - A variety of flavours as desired.

**Baklava** - Turkish sweets.

**Fruit cocktail and ice cream**



## Menu Options

Our menu is quite extensive and varied, thus to simplify our clients' choices, we have created several set options which are quite popular with us so far ..... or of course you can create your own options!

(All prices on request)

### Option 1

Starters A selection of four vegetarian and four non vegetarian starters only. Mostly, popular with corporate events and buffets.

### Option 2

Starters - A selection of 3 starters (meat and non veg)  
Main course- A selection of four main courses  
Salad, Nan and Rice

### Option 3

Starters - A selection of 4 starters (meat & non veg)  
Main course - A selection of five main courses  
Dessert - One dessert  
Salad, Nan and Rice

### Option 4

Starters - A selection of 5 starters (meat and non veg)  
Main course - A selection of five main courses  
Dessert - Two Desserts  
Salad, Rice, Nan and Yoghurt



## Testimonials

"We were surprised with the efficiency and the level of service provided by J and J, it added to the truly memorable occasion" **Mr and Mrs Sidhu, Pinner**

"Very professional, they gave us peace of mind as the organising of my Son's eighteenth birthday was stressful as it was" **Mrs G Kumar, Ilford**

"Thanks guys for your service, the event was a success"  
**Mr A. Tamez, Natwest Asian Business Unit Launch, 1 Canada Sq, Canary Wharf**

"Our lady sangeet was fantastic, and different. Besides the food, the ladies enjoyed the mendhi and tarot card service provided." **Mandeep Auja, Bexley Heath**

"A lovely service, good people who made us a good deal based on our requirements. Good luck to you! "  
**Mr and Mrs Khan, Plumstead**

"Professional service and clients pleased with their food. I like dealing with this company. Food comes on time and no complaints on the quality of food provided for the buffets" **Mr Johal, Hotel Manager, Days Hotel, South Ruislip**

## Contact JJ Caterers

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Website: [www.jjcaterers.co.uk](http://www.jjcaterers.co.uk)



## JJ Caterers Recommend the Following Venues:



### Marriott Hotel, Bexley Heath

Address: 1 Broadway, Bexleyheath, DA6 7JZ United Kingdom

Contemporary styling, a stunning £1.6 million renovation and classic service combine for an outstanding experience at the Bexleyheath Marriott Hotel, a luxury hotel in Kent, the Garden of England. We at JJ's are delighted to offer the stunning banquet facilities, holding upto 250 people. Perfect for your wedding or party requirements. Give your special day a real element of sheer class!



### Days Hotel, South Ruislip

Address: Long Drive, Station Approach, South Ruslip, London, HA4 0HG  
Tel: 0800 0280 400

A true cosmopolitan London hotel, close to the Tube, rail, motorways and Heathrow Airport. the M25, M40, M4 and M1 motorways are all within 10 minutes' drive of the hotel. Easily accessible from London's main western motorway network, the Days Hotel London - South Ruislip is also situated adjacent to the Central Line Tube, rail links to Marylebone and is 8 miles from Heathrow Airport.



### Charlton House

Address: Charlton House, Charlton, London SE7

Charlton House is the finest and best preserved Jacobean mansion in the London area. The house has been much restored over the years. The appearance is not much different to the original, although the original furniture no longer exists and the original chimneys were replaced by mock Tudor ones in the late nineteenth century.



## More Venues

### Woodville Halls

Address: Woodville Place , Gravesend, Kent, DA12 1DD

The Woodville Halls offers a 700 seat auditorium, large rehearsal areas, dressing rooms, full bar and a new prestigious cafe. Suitable for dinner/dances, weddings, meeting and exhibitions. Competitive hire rates available.

With excellent road links to both London and the South Coast, the Woodville Halls has long been established as the leading multipurpose entertainment complex in North West Kent.

